



VICTOR HUGO

PARIS XVI

BRASSERIE PARISIENNE

TO SHARE

GUACAMOLE, toasted bread	16
FRIED CALAMARI creamy spicy sauce	18
SMALL SARDINES semi-salted butter and toasted bread	19
THE PARISIAN CROQUE-MONSIEUR with truffled butter	22
TARAMA, truffled	22

STARTERS

THE CLASSIC EGG MAYONNAISE	9	SALMON TARTARE, avocado spicy	21
GRATINED ONION SOUP	12	SCALLOP CARPACCIO, olive oil and lemon	22
VEGETABLE CREAM SOUP, golden croutons	16	GRAVLAX SALMON double cream and blinis	24
EGGS IN MEURETTE SAUCE	19	DUCK FOIE GRAS fig chutney	24
6 FINES DE CLAIRE n°3 oysters	19	AQUITAINE CAVIAR 30gr, double cream, blinis and lemon	98
XXL SNAILS	20		

SEMAINIER

MONDAY

DUCK CONFIT
sauteed potatoes
26

TUESDAY

CHICKEN FRICASSÉE
with mushrooms
dauphinoise gratin
26

WEDNESDAY

SKIRT STEAK PEPPER SAUCE
french fries
26

THURSDAY

BEEF BOURGUIGNON
homemade mashed potatoes
25

FRIDAY

GRENOBLOISE-STYLE RAY WING
27

SATURDAY

BLACK PUDDING WITH APPLES
22

SUNDAY

BRUNCH BUFFET
35 / 55

SALADS

LENTIL SALAD, hand-cut sausage, soft-boiled egg, old-fashioned mustard vinaigrette	22
SCALLOP SALAD, pomelo and avocado	24
CEASAR SALAD, croutons, salad, snacked chicken, Caesar sauce	24

MEATS

BEEF TARTARE bistrot style	26
CHEESEBURGER, french fries	26
COQUILLETES WITH HAM, comte cheese & truffle	28
YELLOW POULTRY, morel sauce	30
RACK OF LAMB, raita sauce, dauphinoise gratin	36
BEEF FILLET, pepper sauce	36
FINE PRIME BEEF RIB (1,2kg), french fries, lettuce, pepper or bearnaise sauce	95

TRADITION

HAND-CUT SAUSAGE, homemade mashed potatoes	20
FARMHOUSE PORK CHOP, thyme juice	26
FRIED EGGS, morel and truffle sauce, toasted bread	29

FISH

SALMON STEAK, tom yum	28
SCALLOP RISOTTO and mushrooms	30
ROASTED SCALOPPS, leeks and mashed potato, beurre blanc	32
SALMON SASHIMI, avocado and lamb's lettuce	32
SEARDED PRAWNS, coconut milk, ginger and lemongrass, fragrant rice	32
FINE SOLE MEUNIÈRE depending on availability	62

SIDES 8

mashed potatoes, french fries, green beans, basmati rice,
lettuce, stir fry vegetables



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CHEESES AND DESSERTS

CHEESE PLATTER	17
VANILLA CRÈME BRULÉE	11
GOURMET COFFEE	12
PEAR CRUMBLE, pecan nuts, vanilla ice cream	12
RICE PUDDING, salted butter caramel, puffed rice	13
SEASONAL FRUIT SALAD	14
TARTE TATIN	14
CHOCOLAT HALF-BAKED CAKE, salted butter caramel ice cream	16
PROFITEROLES, hot chocolate and vanilla ice cream	16

TO SHARE

For 3/4 people

FLOATING ISLAND	20
CHOCOLATE MOUSSE	29

ICE CREAMS AND SORBETS

2 SCOOPS : 10 // 3 SCOOPS : 15

Dark chocolate, vanilla, salted butter caramel, strawberry coffee, pistachio, rum raisin, mango

CHOCOLATE OR LIÈGE COFFEE	12
Chocolate or coffee ice cream, whipped cream, chocolate or coffee sauce	
MELBA STRAWBERRY	14

HOT DRINKS

ESPRESSO COFFEE, DECAFFEINATED	4
DOUBLE ESPRESSO, CREAM COFFEE	7.5
CAPPUCCINO, HOT CHOCOLATE	7.5
VIENNESE OR CHOCOLATE COFFEE	7.5
PARNEY'S TEAS :	6.5
Earl Grey, mint green, plain green, Ceylon, lemon, red fruit, green jasmin	
PARNEY'S INFUSIONS :	6.5
Verbena, Linden, Chamomile	

MINERAL WATER

EVIAN OR BADOIT 50CL	7
EVIAN OR BADOIT 100CL	10

WINE BY THE GLASS

CHAMPAGNE	14cl 25cl
Champagne EPC Blanc de Noirs Brut	16 30
Louis Roederer Brut Cuvée Collection 243	18 35
Louis Roederer Rosé	22 43
ROSÉ	
IGP Sable de Camargue, Dom. du Petit Chaumont Gris de Gris BIO	6 11
Coteaux d'Aix en Provence AOP, Dom. Saint-Julien Les Vignes BIO	7 13
Côtes de Provence AOP, Minuty Côté Presqu'île	8 15
Côtes de Provence AOP Aurose, Cuvée au Bord de l'Aube BIO	10 19
WHITE	
Viognier IGP Pays d'Oc "Le Versant" VEGAN	6 11
Anjou AOP, Le P'tit Chenin BIO & VEGAN	7 13
Chardonnay Bourgogne Côte Chalonnaise AOP, Millebuis	8 15
Graves AOP, Château Haut-Selve	9 17
Ménétou-salon AOP, Domaine Belleville	10 19
RED	
Bordeaux AOP, Château Gantonnet	6 11
Chinon AOP, Château de Vaugaudry	7 13
Côtes du Rhône AOP, E. Guigal "Réserve de Lutèce"	8 15
Beaujolais Saint-Amour AOP, Domaine de Lucie	9 17
Saint-Emilion L'Esprit AOP, Château Belle Assise Coureau	10 19

COLD DRINKS

COCA COLA, ZERO, PERRIER 33cl	7
ORANGINA 25cl	7
LA FRENCH SVP : Tonic bio, ginger beer bio 25cl	7
REDBULL 25cl	8
FUZETEA PEACH 25cl	7
SRITE 25cl	7
FRESHLY SQUEEZED FRUIT JUICES :	9
Orange, lemon, grapefruit	
MAISON LE COQ TOQUE ORGANIC JUICE 25cl :	7.5
Sicilian blond orange, pulped apple, pineapple sugar loaf, rosemary tomato	
MAISON LE COQ TOQUE ORGANIC NECTARS 25cl: Roussillon	7.5
apricot, williams pear	
SYRUPS: Mint, grenadine, strawberry, lemon	1

BEERS

DRAFT BEER	25cl 50cl
DEMORY PARIS IPA 5.5%	6 11
1664 5.5%	6 11
COLOMBIA BLANCHE 5%	6 11
AUBRAC BLONDE 5.8%	6 11
BOTTLED BEER	
PARISIENNE BLANCHE BIO 33CL 5.5%	8.5
PARISIENNE BLONDE BIO 33cl 5.5%	8.5

NET PRICES IN EUROS, SERVICE INCLUDED 8% INCL. VAT. THE HOUSE DOES NOT ACCEPT CHECKS. ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.

RICHARD PARIS HOTEL & RESTAURANTS

Hôtel Montaigne - Le Petit Montaigne - Chez Francis - Marius et Janette - Asia Kitchen - Janette Bar de la Mer
- Casa Luca - Cantina Di Luca - Little Nonna - Brasserie Victor Hugo - Le Saint Augustin